

Warrick County School Corporation
Standardized Recipes

Recipe Name Chicken Bruschetta Pasta- Middle/High

Recipe # 1198

Group: Entrée

Recipe Yield: 50 servings

Total Cost: \$34.99

Portion Size: 1 cup

Cost per unit:

Portions: 50

Portion Cost: \$0.70

Serving Utensil: 1 cup

Food Temp: 145°F

Hold Temp: 140°F

Meal Equivalents

Meat/Meat Alt. 2.5

Grain 1.25

Vegetable 1/4 cup red/orange

Fruit

Food Item #	Ingredient Name	Quantity	Item Cost
900312	Chicken Fajita Meat	7.5 #	\$12.52
900051	Tomatoes, only use PETITE DICED	1 1/2 - #10 can	\$4.45
900098	Garlic, minced	1/2 cup	\$0.44
02044	Fresh Basil, Chopped	3 3/4 cup	\$4.12
900040	Olive Oil	2 cups	\$5.28
900221	Penne Pasta, Cooked and Drained	4 lbs (dry)	\$3.82
01032	Parmesan Cheese, Grated	3 3/4 cup	\$3.24
900451	Balsamic Vinegar	1 cup	\$1.12

INSTRUCTIONS:

Cook Pasta according to package to al dente. (do not overcook pasta)

CCP: Heat Chicken to reach 145 F for at least 15 seconds (do not drain off juice)

Combine tomatoes, olive oil, garlic, and basil.

CCP: Heat Sauce to 145 F for at least 15 seconds

Combine all ingredients and gently toss.

CCP: Hold for service at 140 F or higher